



Boil Water Guidance for Food Establishments

During a boil water advisory, stop food service/food handling operations if safe water cannot be provided either by boiling or using an alternative source. Prepackaged food can still be provided. Remember that a contaminated water incident impacts all uses of potable water including water for consumption, food preparation, warewashing, handwashing and cleaning/sanitizing food contact equipment and surfaces. During a boil water advisory, water may serve as a source of contamination for food, food equipment, utensils and hands. Where “boiled” water is indicated for use as potable water, the water must remain at a **rolling boil for at least one minute**.

Water for drinking or cooking

Water must be vigorously boiled for at least 1 minute prior to use, or the establishment must use bottled water from a commercially approved source or another source approved by DNR or CCPHC. Haul water from an approved public water supply in a covered, food-grade container that has been cleaned and sanitized. Arrange to use a licensed drinking water tanker truck. Additional information for safe drinking water can be found on the EPA Web site at: www.epa.gov/ogwdw/faq/emerg.html.

Ice Machines

- Discard existing ice and discontinue making ice.
- Use commercially manufactured ice made from a safe water source.

Washing/Soaking Fresh Produce

- Use prewashed, pre-packaged produce and/or frozen or canned produce.
- Clean and sanitize sink with potable water then wash fresh produce with water that has come to a rolling boil for one minute, commercially bottled water or potable water from a safe alternate source.

Spray Misting Units

- Automatic misting units should be turned off during boil water advisories.
- If using a sprayer bottle, it must contain potable water (boiled, bottled or other approved source). The spray bottle needs to be cleaned and sanitized and properly labeled.

Thawing frozen foods

- Thaw food only in the refrigerator or as part of the cooking process, not under running water.

Preparation and cooking requiring water

- Immediately discontinue preparing food with potentially contaminated water.
- Discard ready-to-eat (RTE) food prepared on-site that may have been prepared with or may have come in contact with contaminated water.
- RTE food items stored or displayed on ice that could have come from contaminated water should be discarded.
- Prepare food using potable water from an approved source such as commercially bottled or boiled water (see above for proper procedures for boiling water).

Auto-fill Water Appliances and Equipment

Automated equipment used to make beverages including post-mix carbonated beverages, auto-fill coffee makers, instant hot water dispensers, juice and tea dispensers, etc. do not sufficiently heat/boil water to make it safe to drink. Discontinue use of auto-fill appliances and equipment. Turn off water lines to beverage dispensers. Such dispensers shall be completely flushed and sanitized before being returned to service after the boil water advisory has been lifted.

Utensils and food contact equipment

- During a boil water advisory, it is recommended that you use single service utensils and tableware.
- Store food dispensing utensils in the food products with handles extended out of the food.



Handwashing (food handlers and/or public)

When water has known microbiological contamination, use bottled water, boiled water, or safe water from an approved source for handwashing. When a facility has no handwashing sinks with potable water available, but an alternative handwashing facility can be set up, the following procedures can be followed if food production is to continue:

- A “gravity flow” handwashing set-up using potable water (e.g. commercially bottled water) in a clean, sanitized container with a continuous-flow type spigot allowing water to flow over one’s hands into a catch bucket.
- The catch bucket must be emptied into an operational drain such as a janitor sink or toilet.
- Hands must be washed after emptying the catch bucket and before returning to food handling operations.
- Hand soap, disposable towels, and a waste receptacle at designated hand wash stations must be provided.
- Ready-to-eat foods may not be touched with bare hands.
- Hand sanitizers are not a substitute for proper handwashing.

If no alternative handwashing procedures can be set up, food preparation **must cease**, and only pre-packaged food may be served. When prepackaged foods are provided, the following must also be available if hand wash facilities are unavailable in the immediate area where the prepackaged food is handled:

- Approved hand antiseptics or chemically treated towelettes must be used for cleaning hands; and
- An operational handwashing sink or a handwashing set-up (as described above) must be provided for use in the immediate area of a toilet facility.

Toilets - no change, if water pressure is available

A toilet that is not operational must be properly posted to prevent further use. If there are no operational toilets accessible to employees during all hours of operation that can be used until service is restored, discontinue operation until toilet facilities are available.

After the boil water advisory is lifted

- Flush the building water lines for at least 5 minutes and clean faucet screens, water line strainers on mechanical dishwashing machines, etc...
- Purge all water lines connected to fixtures and appliances such as beverage makers, produce and seafood misting devices, hot water heaters etc...
- Flush drinking water fountains for at least 5 minutes.
- Clean and sanitize all fixtures, sinks and equipment connected to waterlines, including ice machines. Discard the first batch of new ice produced.
- Follow the manufacturer’s recommended procedures for:
 - disinfecting water softeners, prior to putting them back into service;
 - replacing filters or media in small filters on ice machines, water treatment systems, beverage vending machines; and
 - replacing carbon filters or carbon media in filters.

Questions?

Contact Clay County Public Health Center (CCPHC) at 816-595-4350.

The Person in Charge should assess the situation and implement emergency procedures. Immediately discontinue operation if a safe operation cannot be maintained or if food safety cannot be assured using an alternative procedure. If there is a significant threat or danger to health, then an Imminent Health Hazard may exist and the permit holder should immediately discontinue operations and notify CCPHC.

Food Establishment Name: _____

Address: _____ City: _____ Zip: _____

Received by: _____ (print name) Phone: _____

Inspector Name: _____ Date: _____ Time: _____ AM / PM